

Fig.1

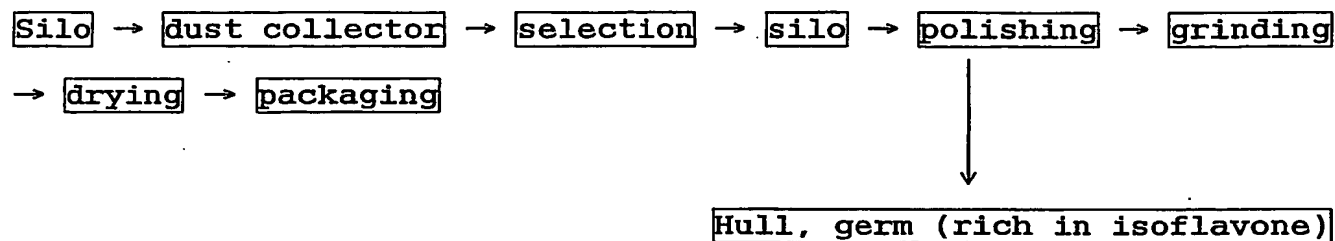


Fig.2

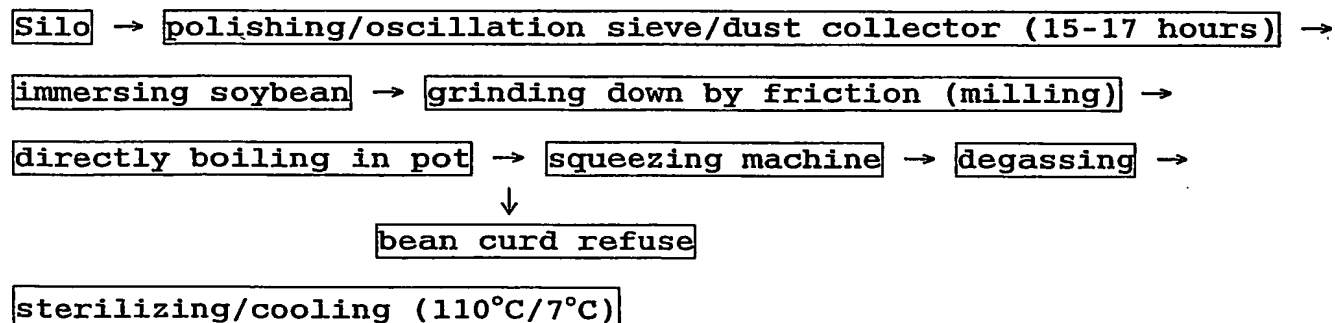


Fig.3

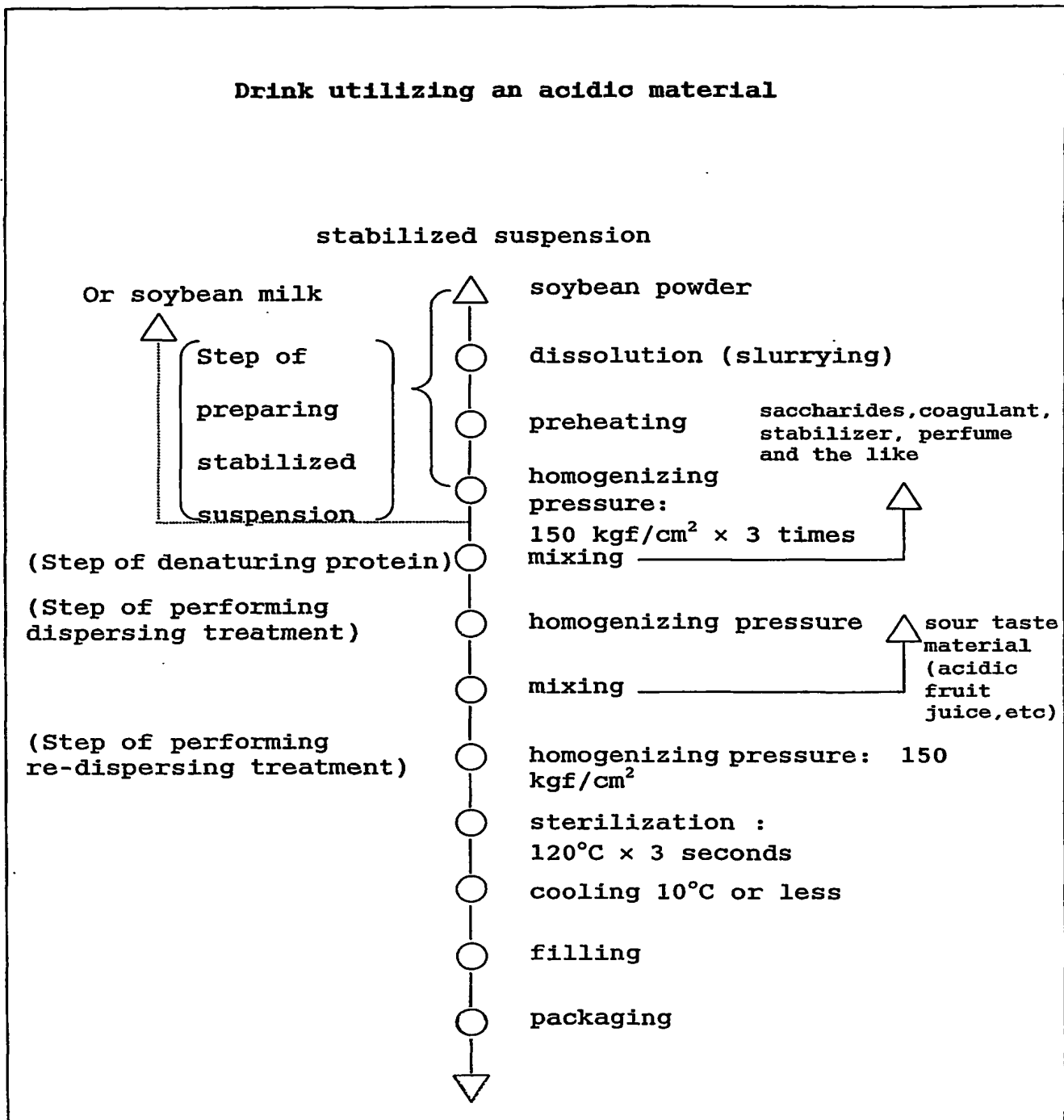


Fig. 4

**Soybean milk or lactic bacterium drink utilizing bean
powder suspension (live lactic bacterium type)**

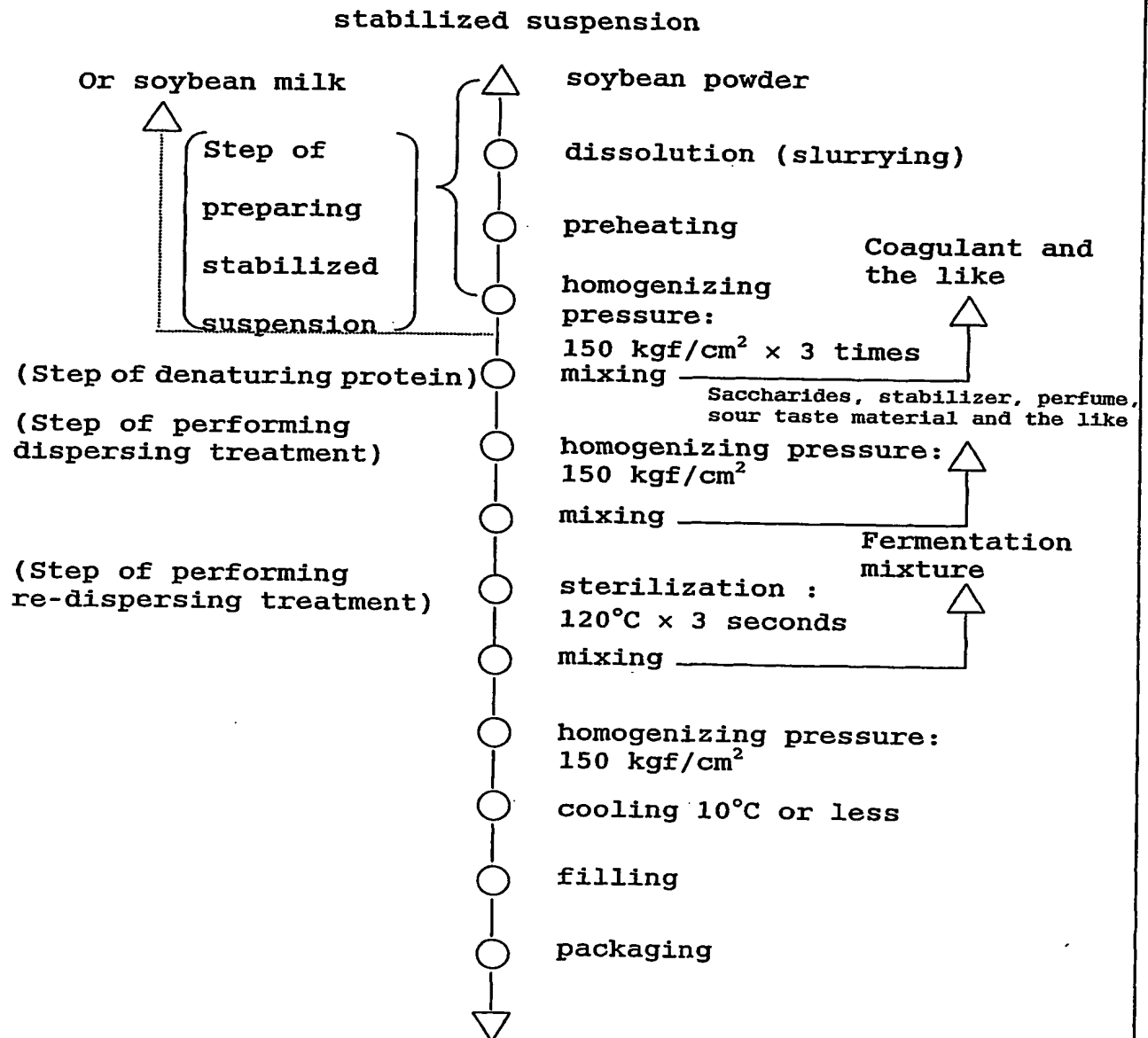


Fig. 5

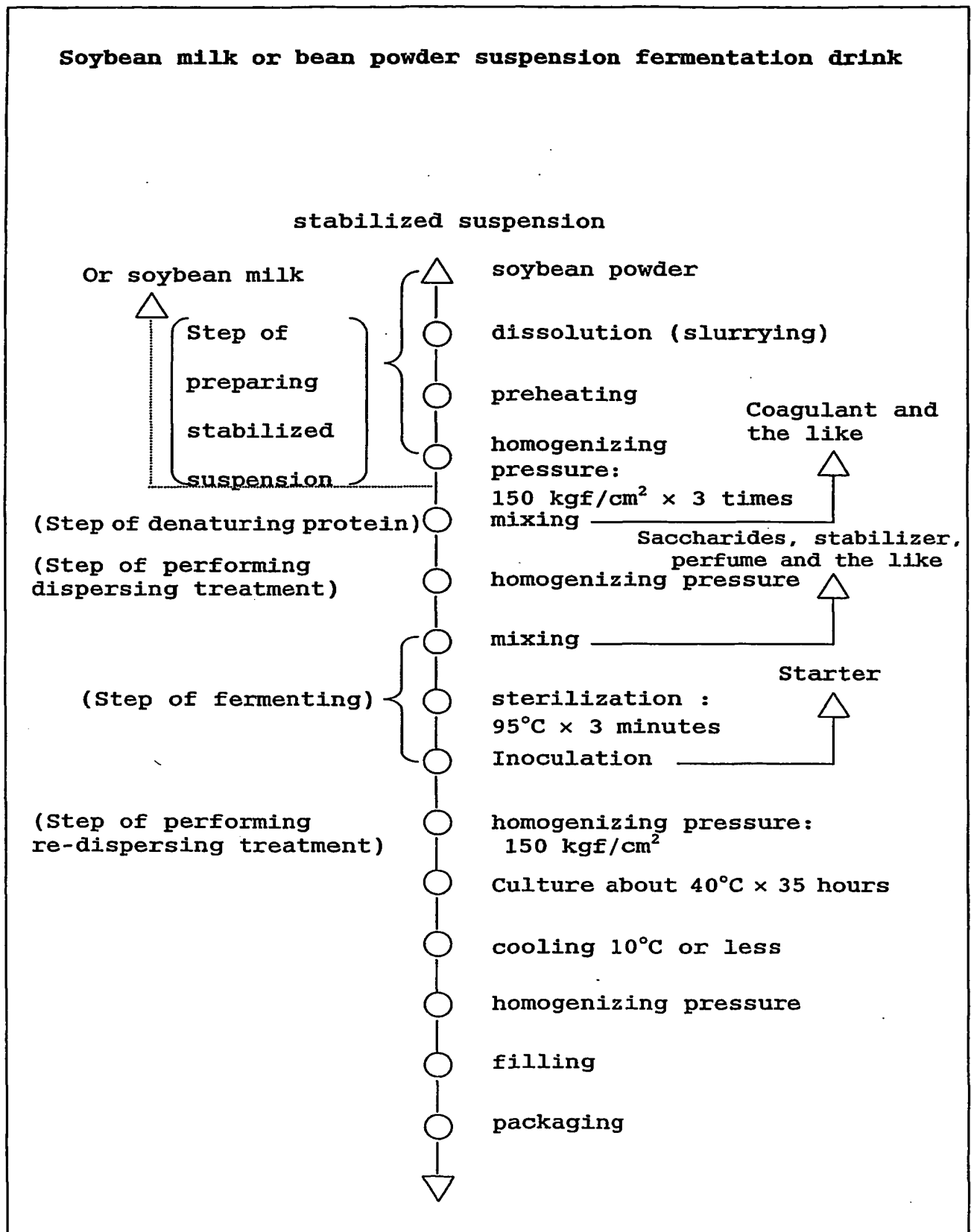
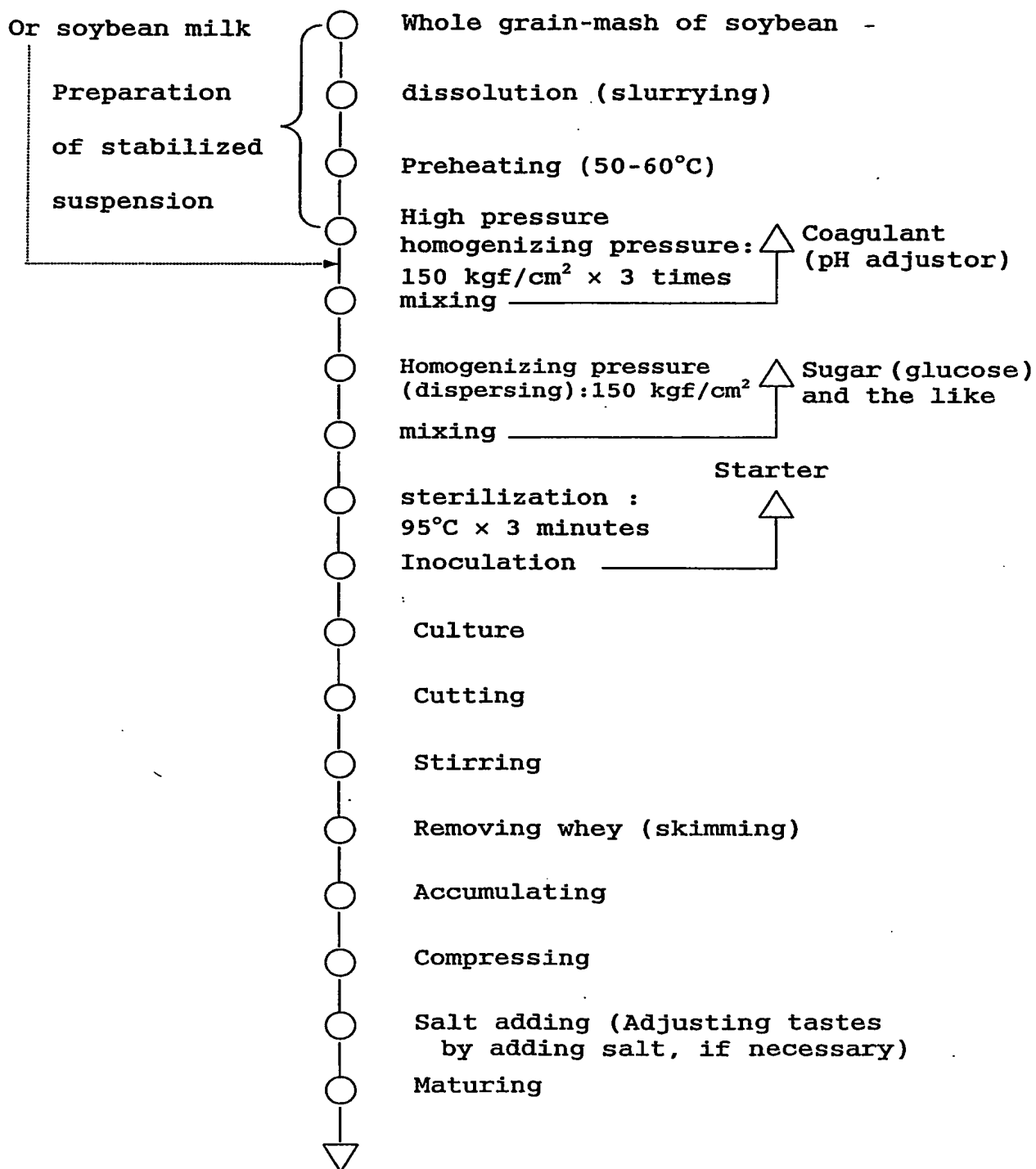


Fig. 6



Or soybean milk

Whole grain-mash of soybean

Preheating (50-60°C)

Coagulant
(pH adjustor)

Saccharides,
perfume and the
like

Starter

Culture about 40°C x 10 hours

cooling 10°C or less

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